



TECHNICAL

Alcohol: 11.5%
Acidity: 6.7 g/L
Residual Sugar: 1.8 g/L

WINEMAKER

Peter Warr &
Mercedes Paynter
Last Tasted:
12th November 2025

There are only a few vineyards in the Clare Valley cool enough to grow this style of Pinot Gris. Utilising high altitude sites in the sub appellation of Penwortham, the wine is crafted as a bright wine with varietal flavours and soft yet full texture making it perfectly adaptable to numerous cuisines or highly refreshing on its own.

PLACE

33°54'42.7"S 138°39'22.0"E

Single vineyard - Trillian's Hill, Penwortham, South Australia
Altitude - 590m
Soil - Yellow loam over shale

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

The Clare Valley endured one of its most challenging vintages, with just half the average rainfall making it the second driest year on record. A wet July was followed by a dry, warm spring and summer. These conditions resulted in lower yields, producing wines of remarkable intensity and powerful early fruit expression.

WINEMAKING

Our Pinot Gris is sourced from select blocks on our estate vineyard, chosen for their consistent quality. As Pinot Gris is a red/gray grape, harvest took place in early February during the cool morning hours to retain delicate aromatics and maintain acidity. The grapes were whole berry pressed to gently extract juice without drawing too much colour. After settling in stainless steel, the juice was racked and inoculated with a yeast strain tailored for Pinot Gris. Fermentation extended over 23 days, highlighting tropical and citrus notes while preserving freshness. The wine then underwent twice-weekly lees stirring for one month to build texture and roundness.

COLOUR

Bright straw with a natural blush from the grape skin.

NOSE

Vibrant notes of orange blossom, rockmelon, green apple skin and peach

PALATE

Fresh and lively with a rounded texture and fine acid backbone. This light bodied yet expressive wine delivers stone fruit flavours intertwined with nashi pear. A refreshing finish is layered with nuances of slate and lemon zest.

AWARDS

